

Abstract

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[Problem]

To produce soymilk and/or a soybean paste having excellent mouthfeel continuously.

[Solution]

A continuous production method of soybean products, wherein the soybean blend obtained by adding water to soybean powders and kneading is pressurized and stirred under fixed pressure to adjust its water content, the soybean solid component present in the soybean blend is smoothed and the pressure applied on the blend is released rapidly to atmospheric pressure.

The smoothing of the soybean solid component present in the soybean blend can be carried out by passing the soybean blend through several fine pores provided in the flow path of the soybean blend.

[Selected Drawing]

Fig. 5